Instant Burger®

HAMBURGER

MODEL A975

Learn how to compete more effectively by merchandising and serving the best possible burger everytime.

Operation and Merchandising Manual

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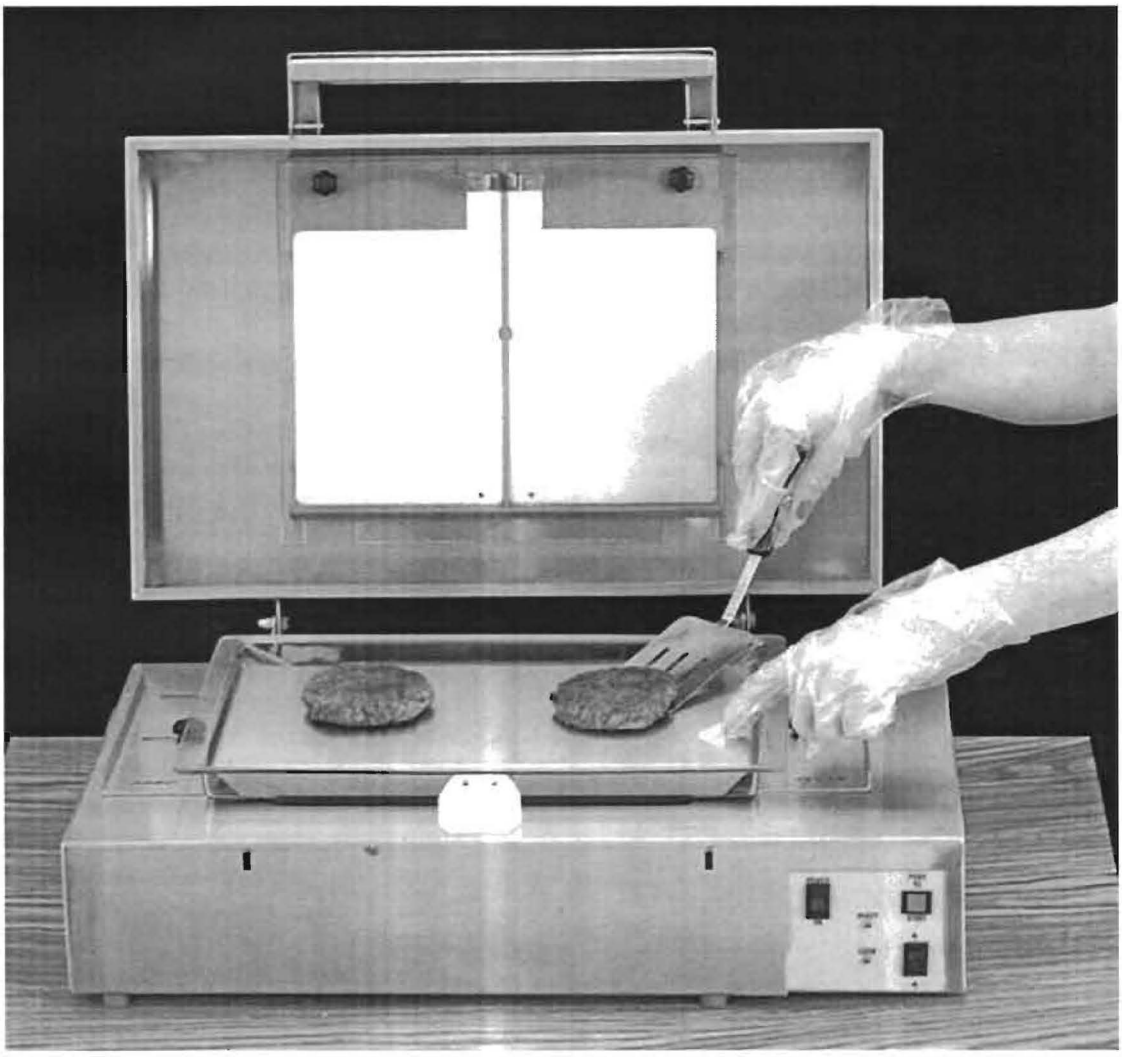
MODEL A975



OPERATIONS

DESCRIPTION OF OPERATION

The Instant Burger represents the latest in modern cooking technology. It uses a new scientific method of direct energy transfer to cook the meat. Rather than using electricity to heat up an element, to heat up a griddle, to heat up a hamburger; the Instant Burger passes the energy directly through the hamburger and causes it to heat itself. It does this economically, automatically and in a fraction of the time necessary to cook hamburgers by ordinary methods.

In operation, the hamburgers, either in a ball or pre-formed patties, are place on the bottom plate. The cover is closed. The operator presets the switch at "1" or "2". The "Start" button is then pressed, automatically starting the cooking cycle. A sophisticated electronic brain then takes over and monitors the energy to the hamburgers and automatically stops it at the correct degree of doneness. The result is a delicious tasting meat. This is especially true since no oil or grease is used to cook the hamburgers. The unit can cook practically any type of ground of tenderized beef, hot dogs, sausage, ground turkey. It can reheat precooked chicken breast.

COOKER OPERATION

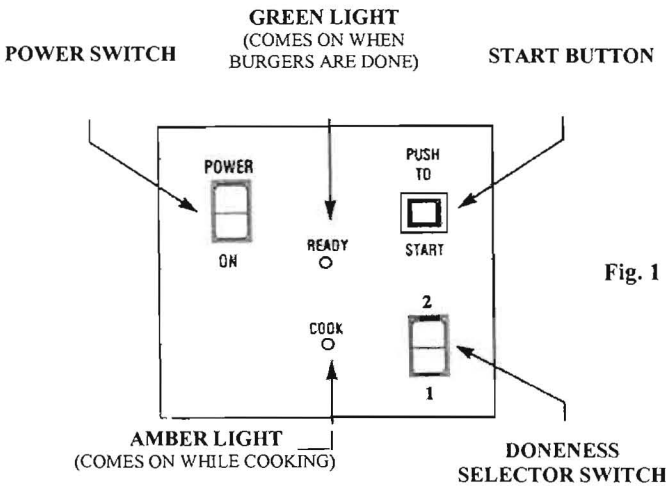


Fig. 1

GENERAL

Before cooking, meat must be fully thawed with no icy spots. It should however, be kept under refrigeration. It is also recommended that the hamburger meat selected have a fat content of 20 to 30%.

The operation of the Instant Burger is simple. Plug the unit into a grounded outlet, 115V, 30 amp individual branch circuit. Move "Power Switch" to "On". The green light will come on indicating power is "On". "Doneness Selector" switch may be positioned at "1" or "2". Position "2" will cook the product more thoroughly but less juicy than position "1". It is suggested that position "2" be used on the first cooking in the morning when the plates are cold. Then switch to position "1" for subsequent cookings.

The finished product may look less done than when cooked on the "1" setting when you first open the cover. Remember, the meat continues to brown for a short period after it finishes cooking. If you coat the top and bottom plate surfaces with a thin coating of cooking oil before you start cooking the first time, they will stay cleaner longer.

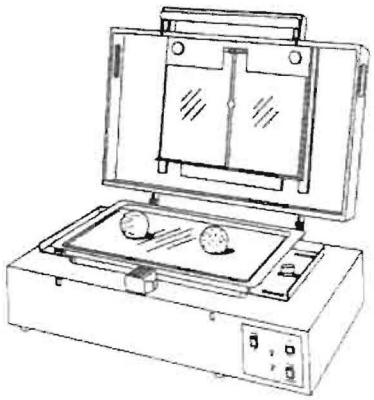


Fig. 2

1. Hamburger patties must be the same weight to cook evenly. Place hamburger ball or patty on each side of plate (See Fig. 2). Hamburger must be placed one on each side (a hamburger portion on one side will not cook). To cook one hamburger, split into two equal parts and place one half on each side.
2. Close cover. Lid must be completely closed to lock in place.
3. To cook press "Start" button. "Cook" (Amber) light will come on immediately.
4. When the amber light goes out and the green light comes on and the beeper sounds the burgers are done. If hamburgers are not cooked sufficiently, close cover and press "Start" button again. Do not press "Start" button more than twice. Doing so will result in a bad smell and a dry product. When amber light goes out and green light comes on, open cover, remove hamburgers and season with One Step Prep Mix™.
5. If one hamburger is sufficiently cooked and the other is not, remove the cooked hamburger. Place the uncooked hamburger equally across the center of the bottom plate. Close cover and press "Start" button again. If this happens constantly, see Trouble Shooting Outline "Uneven Cooking of Hamburgers" in Service Manual.

NECESSARY ACCESSORIES

Instant Burger A975 (UL, and NSF Listings) comes with:

1 bag One Step Prep Mix ™
1 #8 Ice Cream Scoop
1 Spatula
1 Service Manual
1 Operations / Merchandising Manual

Free training when purchased directly from an authorized factory representative. Initial start-up, training and demonstration is included.

INSTALLATION

Electrical requirements are 115 volts, single phase, 30 amp individual circuit required. Unit must be grounded.

Shipping Weight is 37 lbs.

Dimensions—Height x Depth x Width = 6 1/2 in. x 13 in. x 23 in. (16 ½ cm x 33 cm x 58 cm).

WHERE TO POSITION THE UNIT

Cleanliness is very important for appearance, image and sales. The unit should be positioned in a manner where the open plates are never exposed to the public. The back of the unit should face the public rather than the front control panel. This is only a suggestion, not a requirement. Space limitations have forced many successful operators to position the unit where space is available.

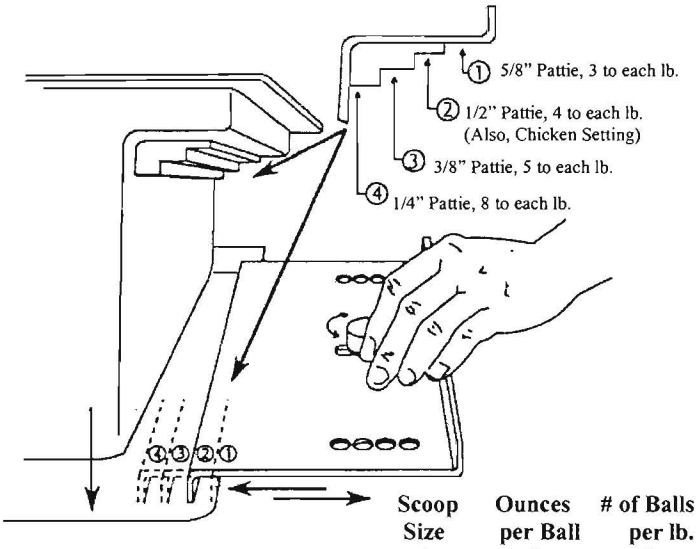
DO' & DON'TS—SAFETY TIPS

1. Do not season meat prior to cooking with salt or seasonings that contain salt. Herbs, Onions, Bell peppers may be used. To prevent plate pitting, remove patties before seasoning.
2. Operate only on a 30 amperage dedicated circuit, 110V-125V AC.
3. Do not operate unit with drip-pan in overflow condition.
4. Only use a 3M #7447 "Scotch-Brite" Pad for scrubbing plates.
5. Always unplug before cleaning.
6. The console may be cleaned by wiping with a damp cloth.
7. Do not submerge console in water.
8. Do not operate Instant Burger in defective condition.
9. Do not operate unit without plastic backing sheet in place (See item 11 on page 13, Part No. 3515).

MACHINE ADJUSTMENTS

1. Check bottom plate adjustment for meat width. Make sure the bottom plate is on the same adjustment step on both sides. If cooking patties, plates must be adjusted to just touch hamburger and then mash slightly.

PLATE ADJUSTMENTS



Scoop Size	Ounces per Ball	# of Balls per lb.
6	5	3
8	4	4
10	3.5	4.6
12	3.2	5
16	2.3	7

To adjust for different thickness of hamburgers, loosen bottom plate adjustment knobs (beside drippings tub). Then slide thickness adjustment spacer under dripping tub to desired thickness. Make sure both sides are at the same setting. Retighten all knobs.

The spacer is "stair-stepped" in 1/8 inch thickness increments. The bottom plate may be adjusted from 5/8 inch maximum thickness for 8 oz. burgers to 1/4 inch minimum thickness for 2 oz. burgers.

USE MEAT BALLS—WHY?

Meatballs are much easier to cook than preformed patties. Fresh meatballs are fool-proof even for the beginner. The benefits of using meatballs far outweigh the disadvantages. We strongly encourage you to portion ground beef with an ice cream scoop to form meatballs.

On the other hand, pre-formed patties can require tedious adjustments of the plates. During formation, most patty meat is pressed tightly together into the shape of a round patty. When cooked on any equipment, compressed meat is usually dryer and tougher

to eat than using freshly ground meat. If you have and use the option of choosing meat, go fresh meatballs .

MEAT SELECTION—WHAT TO ORDER

Fresh meat tastes and sells better in the long run. Use fresh meat and an ice cream scoop to measure it. Freshness is the key to flavor and repeat business. Frozen patties will not work. Use fresh meat in bulk packs (not tube packs). After a few days of recording your sales, you'll be able to determine how much meat to order twice each week.

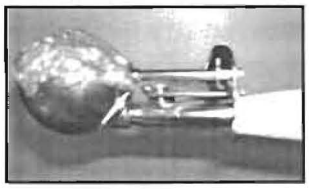
Specify meat with at least a 20% fat content. Your choices range from 20% to 30% fat. The cooking process cooks the fat out of the meat and leaves the natural juices in. Below is a simple chart showing the effects of various degrees of fat content.

Lean / Fat Ratio	Cooking Effects
70 / 30	Juicy and Moist
75 / 25	Juicy and Good—Recommended
80 / 20	Moist and Good
85 / 15	Dry—Not Recommended

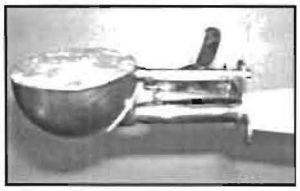
SCOOP SIZES AND PORTION CONTROL

It is important that hamburgers be portioned equal in weight. An ice cream scoop is ideal to perform this task. Ice cream scoops come in a variety of sizes. The larger the scoop size number, the smaller the capacity. To get a single, quarter-pound ball, you will need a #8 scoop.

Stainless steel ice cream scoops have a round bowl and use a trigger-spring mechanism that releases the meat from the bowl.



Uneven scoop measurement (will cause uneven cooking)



Level scoop measurement (correct for even cooking)

Disher Size	Weight / Ball	Balls / Lb.
#6	5 oz. (142 gms)	3
* #8	4 oz. (113 gms)	4
#10	3.5 oz. (99gms)	4.6
#12	3.2 oz. (91 gms)	5
#16	2.3 oz. (65 gms)	7
* #20	2.0 oz. (57 gms)	8

* Recommended

Low volume operators will often be called on to cook just one burger sandwich. To serve a standard 1/4 lb. sandwich, use the #20 scoop for two balls that you will combine on a single bun—amounting to 2 x 2 = 4 oz. sandwich.

Fresh meat taste better and sells better in the long run. Display fresh meat and use an ice cream scoop to measure it.

Don't add salt or salt-based seasonings to meat prior to cooking.

COOKING THE MEAT—HOW TO ELIMINATE RED EDGES FROM THE MEAT

There are three ways to eliminate the red edges. Try to determine which is best suited for your situation.

1. Set the cook switch to position "2". This is necessary when the plates are cold. Then for a juicier hamburger switch to position "1" on subsequent cooking.
2. Before cooking, pat the rough edges of the raw meat. This eliminates the raw edges by firming up the sides for a better looking finished product.
3. Leave the lid down an extra 20 seconds after the green light appears. The internal heat within the meat will continue to cook the edges. Be labor efficient by starting the cook cycle; then prepare the bun. The burger will be completely done after an extra 20 seconds.

HOW MANY TIMES SHOULD YOU COOK THE MEAT?

Cooking two portions should ideally require just one press of the "Start" button. Leave the lid down until you finish the bun. This will not overcook the meat. Pressing the "Start" button twice should not hurt the meat texture. However, if you cook your meat more than twice, it will begin to toughen, taste and smell bad. The following factors determine how many times to start the cook cycle.

1. Cold to slightly frozen meat will have the tendency to push up the lid, shutting off the cook cycle. Hamburger may be completely cooked by making sure lid is completely closed and locked. Then pressing "Start" button a second time.
2. Cooking uneven portion sizes will cause the

smaller portion to cook faster than the larger portion. Simply remove the smaller portion and cook the larger, undone portion, in the center with another single zap. If a streak is visible, simply move the last portion over an inch and leave top down approximately 15 additional seconds. Residual heat will generally remove the red streak without activating the cycle.

3. Electrical shortfall (low voltage). The Instant Burger will cut off prematurely if it is not on a dedicated 30 amp, 115 volt line. Moreover, the cord should not exceed 5 feet. During peak hours, operators may be experiencing an electrical shortfall in voltage throughout an operation. Use a voltmeter to measure actual voltage available while cooking.

WHAT ELSE CAN THE UNIT COOK?

1. Precooked Chicken Breast Filets.
2. Sausage (Fine ground whole hog).
3. Hot dogs (Use all beef 8 to the pound).

COOKING CHICKEN BREASTS ON THE INSTANT BURGER

Cook precooked chicken breast only. Use frozen precooked chicken breast such as "Tyson" Mesquite flavored chicken breast. These have the char marks on them.

Thaw the chicken breast completely before cooking. The suggested plate setting of cooking chicken breast is 1/2 inch thickness position.

1. Place the "Cook Position" switch in position "1".
2. Spray the top plate with no-stick cooking oil.
3. Place a thawed chicken breast on each side of the bottom plate.
4. Press red cook button.
5. When unit beeps, open unit and turn over the chicken breast.
6. Close cover and press red button again.
7. Prepare bun.
8. Sprinkle chicken breast with "Red Rub"®.
9. Place chicken breast on bun and serve.

COOKING SAUSAGE ON THE IB

PREPARATION: Spray "Pam" on the top plate before each cooking. This facilitates the browning process and prevents sausage from sticking. **NOTE:** Sausage creates a sharp odor when plates are not cleaned thoroughly.

COOKING PROCEDURE: Always cook two patties at a time. Give the sausage one zap by pressing the "Start" button. Then turn the patties over and zap again.

Portion/ Scoop Size	# Portions Per Lb.	Portion Wt.
#20 1/2" plate setting	8	2.0 oz. (57 gms)

SAUSAGE BRANDS

Since the fat content of sausage is unusually high, buy a lean package of sausage. Order the sausage that is the most lean.

SERVING SUGGESTIONS:

1. Sausage biscuit with gravy
2. Sausage and egg biscuit
3. Plain Sausage and cheese biscuit
4. Sausage, egg and cheese biscuit

COOKING HOT DOGS ON THE INSTANT BURGER

Use "all Beef" hot dogs, 8 to a pound.

To cook only one hot dog, place in the middle between both plates (See Fig. 5).

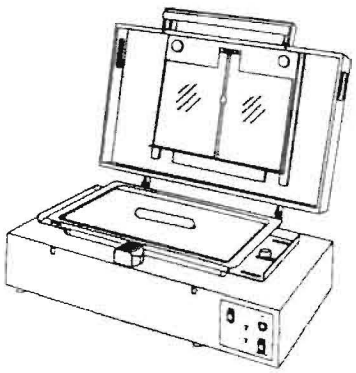
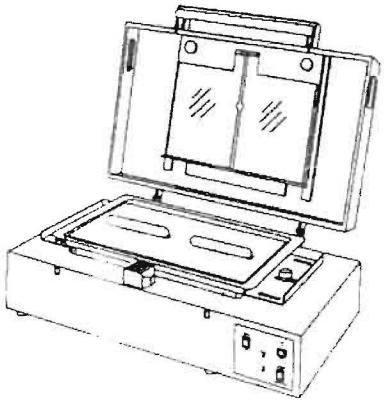


Fig. 5



To cook two hot dogs, put one in the center of each plate (See Fig. 6).

Fig. 6

To cook three hot dogs, put one in the center of each plate and one between both plates (See Fig. 7).

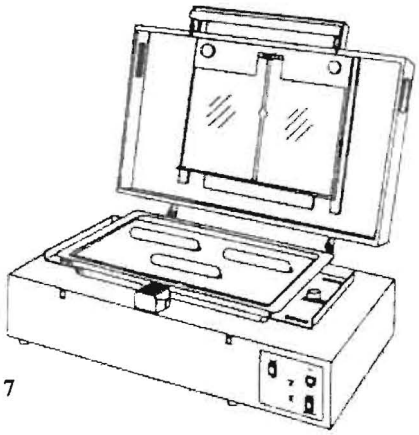
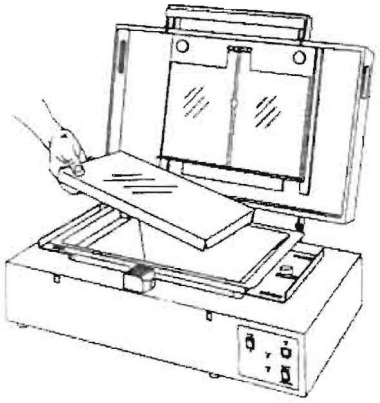


Fig. 7

After you cook a hot dog, you must raise the lid and roll each hot dog 1/4 turn and cook once more.

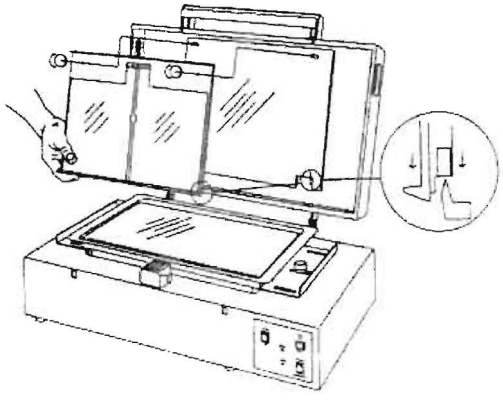
CLEANING

All parts which come in contact with the hamburgers may be removed and immersed in water for cleaning.



1. To remove bottom plate, lift back of plate upward and out. (See Fig. 8).

Fig. 8



2. To remove top plate, loosen the two knobs on top until plate comes apart from lid. (See Fig. 9).

Fig. 9

3. Remove plastic insulation sheet. (See Fig.10).

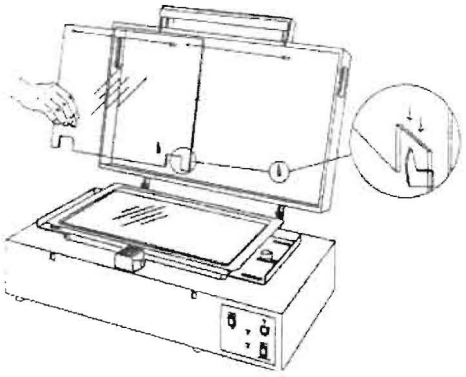
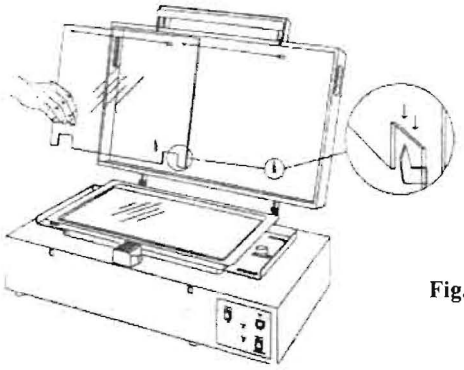


Fig. 10



4. To remove drip pan, lift out. (See Fig. 11).

Fig. 11

IMPORTANT: USE ONLY A 3M #7447 SCOTCH-BRITE PAD.

"Scotch-Brite" cleaning pads are essential for cleaning the cooking plates.

Remove both plates as indicated above, and immerse them in a mild soap solution. Scrub with Scotch-Brite pad until shiny. Clean in between the double prongs. In addition to the plates, the insert pan and plastic drip pan may be removed and immersed in soapy water for cleaning.

After cleaning, top and bottom plates should be immersed in a 1/100 PPM chlorine solution. This solution may be prepared by adding 1/2 tablespoon of liquid bleach to 1 gallon of water. Then, thoroughly dry, and replace the plates on the Instant Burger.

CAUTION: The top and bottom plates should be cleaned and disinfected once every hour as outlined above. If this is not done, the hazard might be that over a period of hours there could be a growth of pathogens.

PROMOTING BURGERS

Advertising pays. If the public doesn't know you are pushing hamburgers, they won't come to buy.

Develop a trial introductory offer to build traffic and repeat business. Be aggressive—promote and advertise. You'll speed up your pay-back by investing in outdoor banner, table tents and advertising in local newspapers. The purpose is to increase both burger sales and all other items such as gasoline, snack and soft drink sales. Here are examples of possible promotions.

A. Free Chips with purchase of Soda and Hamburger.
B. Free Soda with purchase of Hamburger and Chips.
C. Free Burger with any $25.00 or more purchase from deli.
D. Buy a Burger at 50 cents with a fuel fill-up for $25.00 or more.
E. Free Burger with any 10 gallon purchase of gasoline.
F. $3.00 buys two Burgers for the price of one.

MERCHANDISING AIDS

Various merchandising aids are available to help you sell burgers. Consult your area representative for pricing and availability.

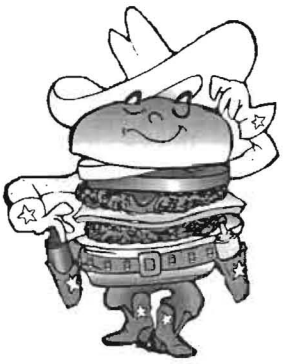
The following is a list of the few point-of-sale material items you can benefit from.

Item No.	Description
Z531	Laminated IB Posters (10" x 24")
Z596	Gunslinger Spinner
Z597	Laminated Gunslinger Easel (8" x 11")
Z730	Full 4-Color Outdoor Banner (3' x 10')
Z760	Laminated Chicken Filet Banner (17" x 24")
Z510	Menu Clip-ons
Z520	Table Tents
Z920	Instant Burger Aprons w/pockets

ADVERTISING AND PROMOTIONAL AIDS

We Have a Variety of Full Color Posters, Spinners, Table Tents and Menu Clips.

There wonderful for window displays and eye catching in store price promotions.



Giant 10 Foot Full-Color Banner.
This 3 ft. x 10 ft. plastic coated banner is ideal for a grand outside display.
(Order Part #Z730)

Newspaper Advertisments.
A variety of Camera ready newspaper artwork for you to create your own local promotions.

COMPLIMENTARY FOODS-SUPPLIMENTARY SALES

Burgers can be sold with potato chips, corn chips, French fries, tator-tots, onion rings or potato salad. Celery and carrot garnish a plate as vegetable strips. Soups may also be served on the side.

A soft drink, slush, shake or beer is commonly purchased with a burger. Don't forget paper plates, napkins and cups.

FIGURING FOOD COST

Assume your store sells hamburgers at $2.25 each. Your delivered cost for hamburger meat is $1.80 per pound.

2 oz. + 2 oz. = 4 oz. per sandwich.
(two balls size = #20 scoop)
Meat cost per 4 oz. sandwich: $1.80/4 = 45 cents.

Meat 2 each (2 oz. balls)	.45
Lettuce, Tomato, Pickle, Onion, Mayonnaise	.25
Bun	.12
Total Cost / Burger	.82
Selling Price / Burger	2.25
Profit / Burger	1.43

NOTE: Each cheeseburger sells for $2.45. The cost of the cheese is approximately .20 per slice. Profit increases by 20 cents for every cheeseburger sold. The figures below are for hamburgers only:

Sales	Profit/Day	Profit/Month	Profit/Year
20	$29	$882	$10,585
30	$43	$1,308	$15,695
40	$57	$1,734	$20,805
60	$86	$2,616	$31,390
80	$114	$3,468	$41,610
100	$143	$4,350	$52,195

PRICING PLANS

A 1/4 burger will cost you about 45 cents to make. The remaining margin is your profit. Depending on your location, your pricing will have to be competitive to similar operations.

We urge you to use a quantity of two each for every cooking cycle. Serve the two patties on each burger for the double burger appearance at the single burger price. Your customer will consider it as extra value.

We surveyed normal listed pricing among large fast food chains in Tulsa, Oklahoma. The prices for burgers are generally higher in cities in the Eastern United States.

The following burger names are registered trademarks of McDonald's, Inc., Burger King, Inc., and Wendy's, Inc.:

Big Mac	$3.00
McDLT	$3.20
Whopper	$3.00
Whopper-w-Cheese	$3.25
Wendy's Big Classic	$3.75

PROFIT PROJECTION FOR MINI-BURGERS

In many areas, there is a demand for small burgers sold in pairs and larger sets. The mini-burger strategy capitalizes on the trend toward "finger foods" and take out. Mini-burgers are generally sold in packages of 2, 4, 6, and 12 packs. These burgers generally center around a 2 ounce meat ball. Ketchup, onions and pickles routinely come on mini-burgers.

COST PER BURGER

1. 2 oz. patty @ 1.80 / lb.	.23
2. Bread / Dinner roll	.12
3. Ketchup, Onion, Pickle	.04
Total	.39

Assume selling price is 1.00 per burger less cost of .39 equals .61 or 61 % gross profit:

Sales	Profit/Day	Profit/Month	Profit/Year
80	$49	$1,470	$17,640
100	$61	$1,830	$21,960
140	$85	$2,550	$30,600
160	$98	$2,940	$35,280
200	$122	$3,660	$43,920

PROFIT PROJECTION PER SQUARE FOOT

Selling Price at $2.25—.82 = $1.43 profit/burger

Sales/Day	Sales/Week	Gross Profit/Week

BURGER

National Deli Avg. Total Sales		Instant Burger Only
100% of Avg. Weekly Sales	$4,000	$945 24% Sales
Avg. Gross Profit	39%	$601 64%
Square Feet	925 ft.	4
Avg. Weekly Sales	$4.32/sq. ft.	$236.25/sq.ft.

"SELL TWO BURGERS FOR THE PRICE OF ONE ($3.00)" PROMOTION

This promotion capitalizes on the Instant Burger's efficiency for always cooking two balls at a time.

Use a 3.2 oz. ball for meat portion. Assume your cost for meat is $1.80 per pound. Here's how to determine your profit:

Meat Cost #12 Scoop for a 3.2 oz. meat portion.
$1.80/lb. divided by 16 oz. = 0.11 meat cost / oz.
3.2 oz. portion X .011 = .36 meat cost / sandwich.

Cost per Burger / Combo Sale

(2) 3.2 oz. patties @ .36 each	.72
2 buns	.20
Ketchup, Onions and Condiments	.50
Total Food Cost	1.42
Profit	1.58

DEMAND AND POPULARITY

Hamburgers and cheeseburgers remain the #1 choice of menu items in both commercial and institutional foodservice.

EXPAND YOUR DELI MENU

Hamburgers are so versatile you can create several popular recipes for your deli menu. Below are several examples:

Cheeseburger—Add cheese to hot meat immediately after cooking.

Diet Burger—Fat is cooked out of the meat. Natural juices remain.

Chili Burger—Pour warm chili on top of patty. If you serve chili-dogs, use the same chili product for the burger.

Slaw Burger—Place slaw on top of patty.

Steak Burger— Cover cooked meat with "A-1"™ or other steak sauce.

Bar-B-Q Burger—Add barbeque sauce with diced onions. (Bar-B-Q Boss Sauce Mix® available from Smokaroma, Inc.).

Taco Burger—Cover cooked burger with taco sauce or salsa.

Mushroom Burger—Cook diced mushrooms under meat on IB machine.

Pizza Burger—Add mozzarella cheese, onion, sweet peppers and mushrooms on a crusty roll.

Smokey Burger—Add liquid smoke to meat after cooking.

Reuben Burger—Add Swiss cheese and top with sauerkraut.

Bronco Burger—Cook burger with diced onions between bottom plate and meat. Serve with chili on thick-sized toast.

You may vary each of these burgers with different bun types. Wheat and Sesame Seed are becoming more common. Pickles can be either sweet or dill. Rather than using Mayonnaise, use a sandwich spread and call it your own "Secret Sauce". You may also serve the hamburger patty as an entrée and call it a hamburger steak.

ENHANCE YOUR MENU WITH "HEART HEALTHY" CHICKEN BREAST

Cooked chicken breast is lean, low in fat and cholesterol. It is delicious and may be used for both sandwiches and entrees.

Diet Chicken—Fat is cooked out of the meat. Natural juices remain.

Cajun Chicken– Use Cajun spice instead of Red Rub®.

Bar-B-Q Chicken– Use Bar-B-Q Boss Sauce Mix®.

Mushroom Chicken– Cook diced mushrooms on top of chicken.

Smokey Chicken—Add liquid smoke to meat after cooking.

How about salad!

Chicken Breast Salad.

1. Place chopped Iceberg lettuce in bowl.
2. Add chopped or sliced tomatoes and onion.
3. Top with shredded cheddar cheese.
4. Slice cooked chicken breast into 1/2 strips and place on top of salad.
5. Serve with favorite salad dressing.

Note: Slice hamburger or franks may be substituted for chicken breast. Also, all meats may be heated or served cold.

GREASE VAPOR TEST— JUST DO IT.

No, it's not a common grill. "Direct Energy Transfer" is a safer and more efficient cooking tool. No grease is used when cooking with the unit. Moreover, there are no heating elements in this unique cooking process. Most important, microwaves don't require hoods—Why should the Instant Burger?

Only steam vapors are emitted in the air. For example, when we place a huge mirror two feet above the unit and cook 200 burgers, there is no sign of any grease or buildup. There is no indication of any smudge, oil or grease vapors. Try the test yourself using a small hand mirror.

IMPORTANT OWNER ADVANTAGES

1. Should not require venting or hoods.
2. Rapid Output—25 second average cooking time. Facilitates fast and efficient customer service. Eliminates pre-cooking and end-of-day waste. Cash in on customer's demand for freshly cooked burgers. Promotes faster stall-turns or table-turns.
3. Super Energy Efficient. No warm-up period. Does not consume energy during long slack periods. 90% reduction over conventional equipment, broilers, etc. Does not heat up the kitchen.
4. Unique Meaty Flavor. No costly oils needed. Burgers are moist and juicy, not greasy. Ideal for diet/low fat conscious customers. Instant burgers taste and sell better than other methods.
5. Consistency. Solid-state circuitry insures consistent doneness. Unit is adjustable for different patty thickness.
6. Fast, Easy Clean-Up. Immediate clean-up, no waiting to cool plates. Plates can be immersed in water.
7. Designed To Minimize Space Requirements. Compact and portable. Ideally suited to front-of-the-house cooking. Attractive stainless steel construction.
8. High Gross Profit of 62%. Increases store profitability.

LAYING OUT A HAMBURGER STATION

REFRIGERATED SANDWICH BARS

A well designed prep bar keeps topping at cold, safe temperatures within fingertip reach. This preparation area is critical to a worker's ability to perform efficiently and save the customer's time.

For convenience sake, a small refrigerator should be positioned as close to the cooking station as possible. Meat should be fresh, thawed and covered in the cooler. Covering meat allows it to hold moisture for longer periods. Consider a point-of-use compact refrigerator if no existing refrigeration is nearby.

BUN TOASTERS

Bun toasters eliminate soggy bread and improve the quality of the finished burger. Conveyor toasters are faster and easier to use in high volume operations. The pop-up toaster costs less, consumes less energy and is recommended for low-volume operators.

TOMATO / ONION SLICERS

These are sharp, rugged work-saving machines that cal slice a whole tomato in less than 2 seconds. High volume operations would certainly welcome these time-saving tools.

WORK TABLES

If you don't plan to use self-serve condiment bars, you'll want a work table area to dress the cooked hamburgers. The top of the table should be equipped with condiment holders and food containers.

Plastic or stainless steel containers should be small enough so five or more can fit on the work table without falling off. The container should be shallow so the operator doesn't have to struggle to dig out pickles or tomatoes. A separate stainless or plastic knife can be used for each condiment. Plastic squeezable bottles work well for ketchup, mustard or mayonnaise. Remember to keep sanitary conditions.

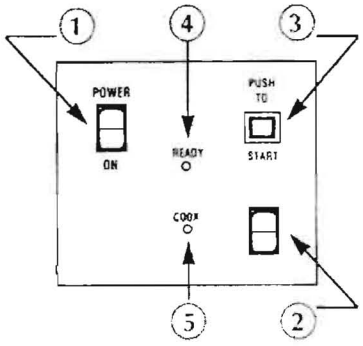
SELF-SERVING CONDIMENT TRAYS

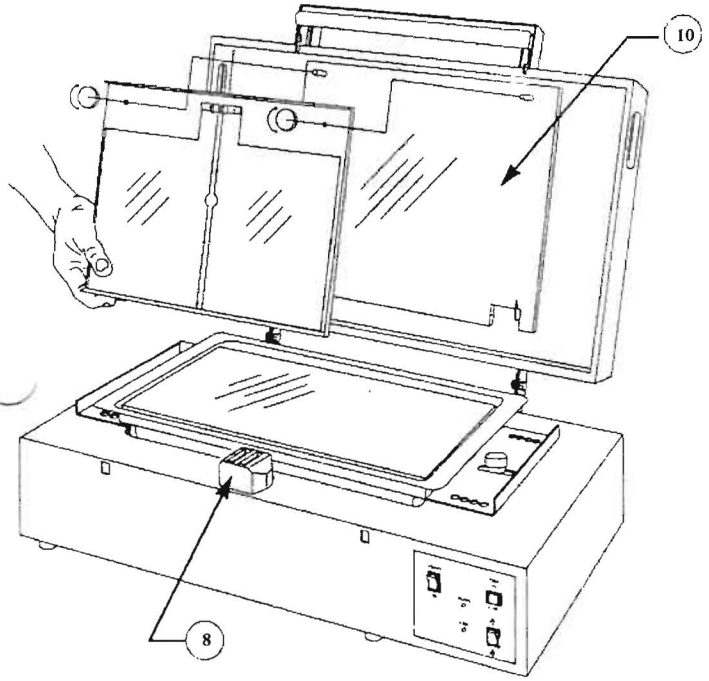
This self serving condiment trays does not come with the Instant Burger, however it is available for you from your local restaurant supply. This four part tray houses vegetables over an enclosed bed of ice to keep them fresh and cool. It is equipped with attached plastic tongs and can be placed outside the counter where customers can serve themselves. This not only saves you the labor expense of dressing the buns, but allows customers to add what they individually want to their sandwiches.

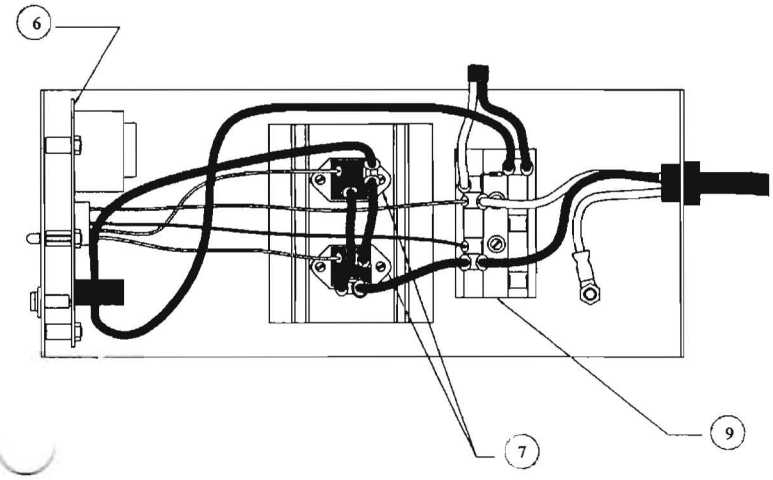
IMPORTANT NOTE

Finally, the most important advice we can offer is to urge you to always cook with two meatballs rather then pre-formed patties. Why?

1. Meatballs can be cooked consistently delicious and even.
2. Meatballs are fool-proof even for beginners to cook. (No tedious adjustments, less training, fewer problems.)
3. You'll sell a better end-product using meatballs.
4. You'll sell more burgers than otherwise.
5. You'll make more profit.







1. **POWER SWITCH**
   Applies power to printed Circuit Board.

2. **"1" AND "2" SWITCH**
   Selects mode of cooking.

3. **START SWITCH**
   Starts cooking cycle when pressed.

4. **GREEN LIGHT**
   Indicates machine is on. When sequenced from green to amber and then back to green, it indicates that power has been applied (amber on, green off) and then removed (amber off, green on). In that sequence, it indicates when the hamburger is done.

5. **AMBER LIGHT**
   Indicates when circuit board tells Triacs to apply power to roaster plug and therefore should indicate hamburgers are cooking.

6. **PRINTED CIRCUIT BOARD**
   PART NO. 3700
   Controls cooking cycle. Beeper signals end of cycle.

7. **TRIACS**
   PART NO. 3105
   Applies power to roaster plug for cooking when signaled by circuit board.

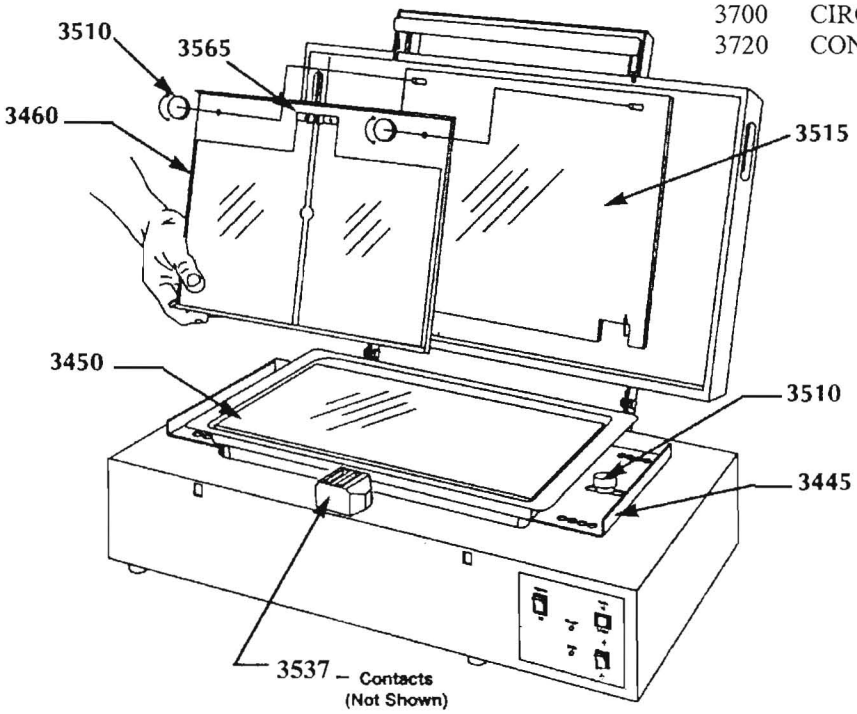
8. **POWER CONNECTOR BLOCK ASSEMBLY**
   PART NO. 3570
   Applies voltage to (Top Plates) hamburgers when lid is closed.

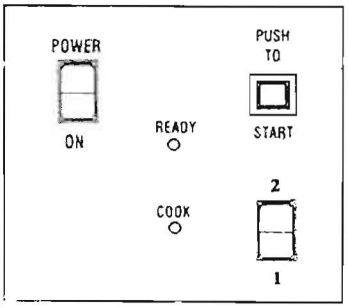
9. **TERMINAL BLOCK**
   PART NO. 3159
   Provides junction for connecting wires.

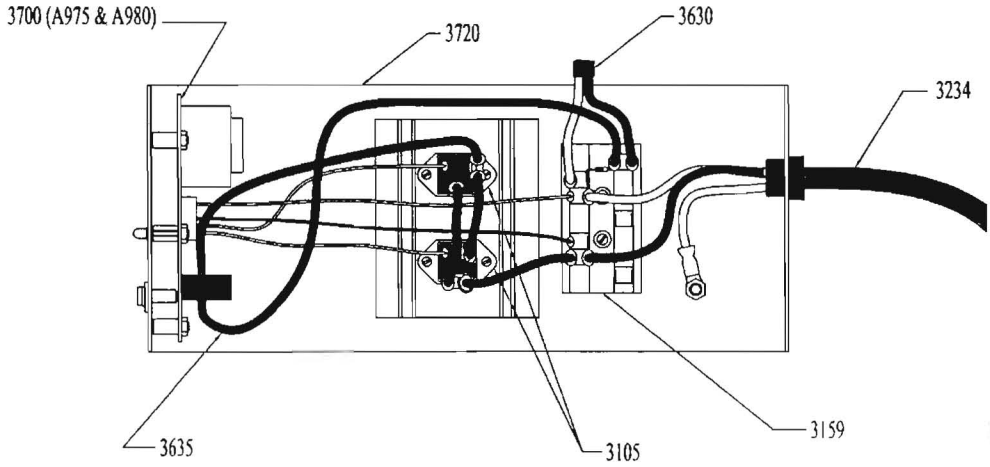
10. **PLASTIC BACKING SHEET**
    PART NO. 3515
    Provides insulation protection between plates and Metal cover. ***Caution: Do not operate unit without this part in place.***

HAMBURGER COOKER

PART NO.	DESCRIPTION	NO. REQ.	UNIT
3105	TRIAC	2	EA
3159	TERMINAL BLOCK	1	EA
3234	POWER CORD	1	EA
3445	ADJUSTMENT SLIDE BRACKET	2	EA
3450	BOTTOM PLATE A950, A975	1	EA
3460	TOP PLATE A950, A975	1	EA
3510	KNOBS A950, A975	4	EA
3515	PLASTIC BACKING SHEET	1	EA
3537	POWER CONNECTOR BLOCK ASSY'	1	EA
3565	CONTACT BLADE	2	EA
3630	CONNECTOR BLK TO TERM BLK CORD ASSY'	1	EA
3635	WIRE THRU COIL ASSY'	1	EA
3700	CIRCUIT BOARD A975	1	EA
3720	CONTROL BOX A975	1	EA







ENERGY COST COMPARISON

IB	GAS BROILER	GAS GRIDDLE	ELECTRIC GRIDDLE
.25	$2.32	$2.80	$6.40

Energy consumption based on 200 burgers in 8 hour days

Note that the IB contains no heating elements and requires no warming up. On the other hand, grills and broilers have to remain on and hot (guzzling energy) all day even when you are not cooking. Energy is not wasted with the Instant Burger.

The Instant Burger consumes 2.46 KW/hr when used at full capacity or approximately 200 burgers per hour. If you are cooking less than full capacity, you are not consuming the 2.46 KW/hr. We used the national average cost of electricity (KW/hr at 10 cents) in our calculations. We multiplied the 2.46 x .10 = 2.5 to cook 200 burgers on the Instant Burger. The actual cost per burger is $0.00125.

PRODUCT	ANNUAL UTILITY COSTS (200 BURGERS A DAY/ FOR A YEAR)
INSTANT BURGER	$ 91.25
GAS BROILER	847.00
GAS GRIDDLE	1,022.00
ELECTRIC GRIDDLE	2,336.00